



THE FOAM RANGERS Brewsletter Urquell

Relax, Don't Worry, Read Your Brewsletter!

July 2003 - Volume 23 - Issue 7

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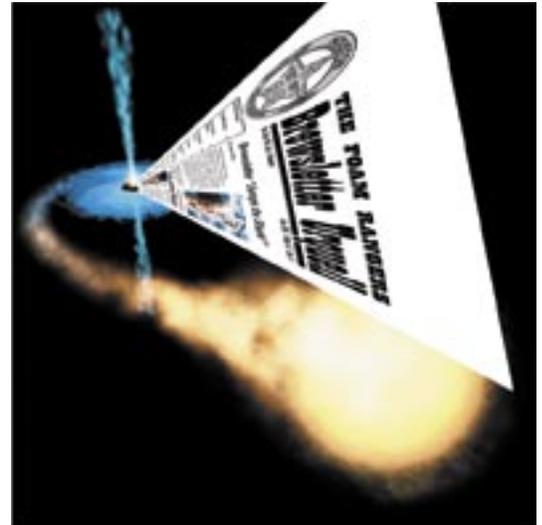
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July Meeting:
Friday,
July 18
8:00 p.m.
at DeFalco's!

Brewsletter Sucked Into Black Hole

By Bev "Skirt Boy" Blackwood

Burdened with increasingly self-referential humor, the latest issue of the Brewsletter Urquell finally reached critical mass and vanished into a quantum singularity, more commonly referred to as a black hole. "It just finally got to the point that it sucked too much" lamented editor Bev Blackwood, "and once Steve admitted he couldn't come up with three good jokes about re-districting the Foam Rangers, KGB and Mashtronauts, I knew we were doomed." Several members reported receiving their copies before the implosion, but are warned to keep them at a safe distance in case they should suck too badly and injure someone. A chance remains that future Brewsletters might exist in an alternate reality that doesn't suck.



The Brewsletter vanishes from sight into a black hole of its own creation.

Out of the Wazoo

By
Kuyler Doyle,
Grand Wazoo



Well I hope many of you cooled off last meeting with a dip in the pool and a refreshing wheat beer. This year's pool party was a break from the norm where all the officers get tossed into the pool by the evening's end. That was a bit difficult since a large portion of the officers were MIA. I heard that the meeting was a good time – huge thanks to Scott and Rebecca Weitzenhoffer for providing their apartment

complex and the food for the evening.

I didn't hear any news about being impeached at the last meeting so I guess I must continue in the role of fearless leader and explain why I missed the meeting. The fez and I decided last minute to join Jimmy Paige, Andrew Sheridan, and Bev Blackwood in attending the AHA National Conference in Chicago. Being in Chicago, the conference was largely coordinated by recent Dixie Cup speakers and Chi-town locals Randy Mosher and Ray Daniels. All of us Rangers left Wednesday evening after a rain delay and made it into the hotel pretty late. We missed the pub crawl that evening and the hotel had screwed up Bev's reservation so we decided to break out some Scotch in the hotel lobby while he and I waited for a shuttle to take us to another hotel for the night.

The conference kicked off on Thursday with
(Continued on Page 10)

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Any and all submissions are welcome, just be sure you have them in by the deadline, which is two weeks before the monthly meeting. Creativity encouraged, but not necessarily rewarded.

If anyone has seen Steve Moore's sense of humor, please forward it to the Brewsletter offices.

Any resemblance to Brewsletters that were funny is purely coincidental and unlikely to be repeated. Complaints should be forwarded to swm@houston.rr.com but don't expect any improvement...

Meeting Minutes



**By David
 Capolarello,
 Scrivener**

Well folks, I am afraid there isn't much to report this time, I think with the Waz being away, as well as some of the other officers (they were in Chicago, I believe), a lot of

people decided not to show up. Or maybe it was the fact that there was no raffle, or perhaps, that there was no half a deer or half a pig available from the smoker. Oh hang on; no... could it have been that the venue for June's meeting was at an apartment complex halfway to Austin. It was a d-r-i-v-e, despite the fact that there was a good map available.

Anyhow, thanks to our members for generously offering their hospitality and space; we all had a good time. Despite the small number in our group, there was much merriment. I even brought the beer I brewed outside of DeFalco's in May during the monthly Brew-in and there were two other kegs ripe for consumption there too. My beer actually turned out to be quite a good Dunkel Weizen, a little pale perhaps. But I thought it had a good flavour, and since there was hardly anyone there to drink it, the remainder of the keg is still in my refrigerator and I am trying not to consume any of it so that I can bring it to the July meeting for the rest of you to partake of.

Okay, on to the meeting proper. Mike

Join the Foam Ranger E-mail Lists!

By Dave Cato, List owner

In all the examples that follow, LISTNAME is one of: *foam-rangers*, *foam-rangers-announce*, or *houston-homebrewers*. When subscribing, replace the word LISTNAME with one of the above list identifiers.

To subscribe to one (or more) of these lists, send the single line: "subscribe LISTNAME" in the body of a message, in plain text (make sure the message is not sent in HTML or RTF format) to:
majordomo@crunchyfrog.net

Heniff, our illustrious Secondary Fermenter, assembled some wonderful wheat beers for us and graciously presided over the meeting in the Waz's absence. To begin the agenda, he announced that the first Sunday pub visit will be (that is now of course "was at") the Kelvin Arms in the Rice Village. He went on to mention the Lunar Rendezbrew, which is a homebrewing competition put on by our friends, the Mashtronauts, down in Clear Lake, Texas. By the time you read this it will be too late to enter the contest - but if you can - make it out there on July 12 or 13th. They would love to have you help steward or judge some flights. That was about it for the announcements.

Mrs. Waz brought a box of new T-shirts and hats, replete with the new FoamRangers logo; they even came in a variety of colours. Unfortunately, I forgot to bring any money, so I hope there will be some left at this month's meeting. At this point during the meeting, a large, well loud, contingent took off for the Mojo Nixon concert at the Continental Club. This left the rest of us to contend with the approaching night, fighting off the mosquitoes and quaffing wheat beers with gay abandon - well - actually I just drank enough to make sure that I would not be carted off to jail on the long drive home. A few brave souls did venture into the water, swimming pool that is. Unfortunately, I think it was completely voluntarily and much to my disappointment, the meeting did not descend into the free for all, chuck everyone in the water fest that the last poolside meeting turned into. Well, at least it didn't while I was still there.

So come on to the July meeting and sample the beer of the month, along with a few of the June beers (maybe). See you there!

You should receive a reply which will describe the process for completing the subscription, by sending another message to: majordomo@crunchyfrog.net with the single line:

"auth deadbeef subscribe LISTNAME
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Once your subscription is confirmed, you will receive a reply with the guidelines for the list you subscribed to, including instructions for unsubscribing in the future.

Beer of the Month - Pilsner & Kölsch



**By Mike Heniff,
Secondary Fermenter**

Thanks a bunch to Cliff Peery who brought back a ton of beer from his recent trip to California. We saw seven of them at last month's meeting and we have eight more for the July meeting. Kegs were also brought by English Dave, Kuyler Doyle (thanks Kari),

and myself.

Well, normally I try to cover all bases of the style(s) of the month, sometimes to a fault. I figured that I would change things up this month. This month's styles cover the most widely produced beers in the world: American Light/Standard/Premium, North German Pilsner, Bohemian Pilsner as well as a few rarer styles: Munich Helles, Dortmunder Export and Kölsch. Few people would be able to pick out the pilsner style in the above list that I left out; that's why I chose it to be the sole topic of this article. It is an interesting style with very few commercial examples (if any) and a similar lack of representation in written texts and homebrewer knowledge. If you haven't figured it out yet, the style is Classic American Pilsner (CAP, for short).

First, let me clarify something, CAP is not your standard mega-swirl produced by one of the three largest brewers (the BJCP calls those American Light/Standard/Premium Lagers). CAP is a style of pilsner brewed in the United States from the late 19th century to just after World War II. Some call this style Pre-Prohibition Lager, others debate that Pre-Pro is a subset of CAP. Never fear though, this is definitely not an article about mega-swirl.

CAPs were born when the golden lager revolution made it to America in the late 1800's. Attempts to brew a pale lager in the US using the indigenous six-row barley resulted in a cloudy and visually undesirable beer. The high level of protein in American six-row barley caused the chill haze in the beer. Corn and sometimes rice, which are low in protein, were used to dilute the protein level of the six-row malt. This combination

resulted in a clear, golden lager with a rich, lightly sweet malt flavor. This maltiness was balanced with a moderate hop flavor and bitterness at similar levels of Bohemian and German pilsners but using indigenous American hops, most commonly Cluster. These beers were higher in gravity and hopping rates and much lower in adjunct usage as the American lagers of today.

The beginning of the downfall of this style was American prohibition which lasted from 1919 to 1933. Some breweries survived by making soft drinks, near beer, ice cream, and ice. In the meanwhile, brewing was continued by illegally in bathtubs and backrooms, usually of questionable strength and quality. At the end of prohibition, there were there were few breweries remaining. In the years following prohibition, the trend for beers would be towards the lighter, less malt, and certainly less bitter and hoppy. Many brewers found that as they would decrease the bitterness in their beer, their sales would increase. Also at this time, there was a strong marketing push for women to drink beer – especially with the lighter, less bitter lager. The demise of the CAP had begun.

In the early to mid 1990's, this style was revived by homebrewers, most notably the late Dr. George Fix and Homebrew Digest (www.hbd.org) guru Jeff Renner. The BJCP classifies a CAP at an OG of 1.044 to 1.060 with a bitterness of 25 to 40 IBUs and a color of 3 to 6 SRM. The hop aroma and flavor are medium to high with "often classic noble hops". The maltiness is moderate "grainy and sweet maltiness" from the use of maize.

The traditional malt base of a CAP is six-row pils or pale barley. Traditionally, a protein rest at 122 F has been done but Renner has omitted this rest from his recipe (I assume it is because most malts available today are well modified). Fix has written that he preferred to use two-row barley and believed that it had a better malt quality.

The ingredient that sets this beer apart
(Continued on Page 8)

Beer of the Month

Calendar



January 16th, 2004

Porter & Stout



February 20th, 2004

Barleywine & Holiday



March 19th, 2004

Belgian & Fruit Beers



April 16th, 2004

Brown, Old & Scotch



May 21st, 2004

Bock



June 18th, 2004

Wheat Beers



July 18th

Pilsner & Kölsch



August 15th

Pale Ale & Bitter



September 19th

Oktoberfest / Marzen



October 17th - 19th

Dixie Cup XX



November 21st

India Pale Ale



December 14th

Homebrewer's Xmas Party

Foam Ranger Events**July**

July 18
July Meeting
DeFalco's

July 19
Brew-in by Eric Wooten
DeFalco's

July 20
Lunar Rendezbrew X
Seabrook, TX

August

August 3
First Sunday
Two Rows

August 9
Brew-in by
Mad Man Sean Lamb
DeFalco's

August 15
August Meeting
DeFalco's

August 23
F.R. Pub Crawl
Brenham & Austin

August 28
Cactus Pack & Ship
DeFalco's

September

September 7
First Sunday
BJ's

September 12-13
Cactus Challenge
Lubbock

September 13
Brew-in by
Joe Lindsey
DeFalco's

The BIG Event: Dixie Cup!

by *Mike Heniff, Secondary Fermenter & Dixie Cup Coordinator*

Most of this should be old news to the seasoned Foam Rangers but hopefully this will be of great interest to many, especially to the newer Rangers. The Dixie Cup is the annual homebrewing competition organized by the Foam Rangers each October (duh!). This year's competition is the twentieth year, making it one of the oldest competitions in the nation. The Foam Rangers have been a pioneer as far as competitions go: we have set the standard for setting style guidelines, have introduced new styles (American Brown Ale is our most famous introduction), have been the largest in the country many times (single-site that is), have created interesting themes, and have hosted many famous speakers.

Fred Eckhardt, an author from Oregon, has been a homebrewing/beer-style/sake pioneer since the late 1960's. He first published "A Treatise on Lager Beer" in 1969 and is most well known for his book defining beer styles: "The Essentials of Beer Styles". He currently writes articles for the beer magazine "All About Beer" and the brewing periodical "Celebrator Beer News". Fred first joined the Foam Rangers at the 1987 Dixie Cup where he presented a slide show on "Brew Kettles of the Northwest". We have graciously welcomed Fred to the Dixie Cup ever since; annually he hosts the "Fred Tasting" where he pairs beer and food well into the late evening and often early morning on the second night of our event.

Other speakers at the event have included Fritz Maytag, Pierre Celis, George Fix, John Maier, Dave Miller, Gregg Smith, Stephen Beaumont, David Logsdon, Ray Daniels, Chris White, and of course our annual cohort Fred Eckhardt to name a few. Last year, our speakers were Randy Mosher, Lee Jansen (author of Brew Chem 101), Tony Magee (from Lagunitas Brewery), and James Hudec (from Brenham Brewery).

Every year the Dixie Cup has a new theme. Previous themes have been Fred Files, Tex Mex (La Copa Dixie), You Will Submit Your Homebrew! (S&M theme), Fred in his Zoot Suit, Wortstock – Three Days of Peace, Love & Homebrew, and The Grateful Fred. Last year, the theme was "Night of the

Living Fred" which was quite spooky (again using Fred as a theme/icon/mascot).

A special beer style is judged at each event. Dixie Cup special beer styles have included "Big and Stupid" (big beer, stupid combination), the "Beer that Burns Twice" (high alcohol pepper beer), "Breakfast Cereal Beer", and "Imperial Beer" (with a mandated 20 gravity units bigger than the standard beer – imagine that Imperial Imperial Stout!). The specialty beer style was "Monster Mash", beer with Halloween candy – yum!.

Other info to note about last years event: the give-away beer was Joe Lindsey's Ooby Dooby Barleywine dubbed as "Brain Death Barleywine", the competition had a near record number of entries (we had 967 entries; the record for the Dixie Cup is 982 entries in 1996, the next largest competition last year was the Bluebonnet with 814 entries - and it drops off quite a bit from there).

This year, the Dixie Cup will be held October 16-18th (see the Foam Ranger website for info coming soon!). This year, the theme is Hawaiian, "The Dixie Cup Gets Lei'd". The special beer style is "Beer that Gets You Lei'd": high alcohol beer that is palate pleasing to the fairer sex. The giveaway beer is Imperial Pineapple Lambic brewed by Jeff Reilly. Our speakers are beer historian Gregg Smith, Ron Ryan from Cargill Specialty Malts, Adam Avery from Avery Brewing, and Brad Farbstein from Real Ale Brewery in Blanco, Texas.

At this point, you're probably saying "WOW! What can I do to be part of this?" or "This sounds great! How can I help?". In order to pull off a great event such as this, it takes a bunch of volunteers. We have many volunteers already but a lot of work is still needed. Whether you are an experienced brewer or just a novice there are responsibilities for members at every level. Contributions such as cooking for the potluck, checking in entries, manning the registration table, and of course stewarding and judging are just some of the many activities that will be needed during the event. We will be having Dixie Cup planning meetings in the months before the event (usually conveniently held just before the first Sunday pub visit). If you are interested in **(Continued on Next Page)**

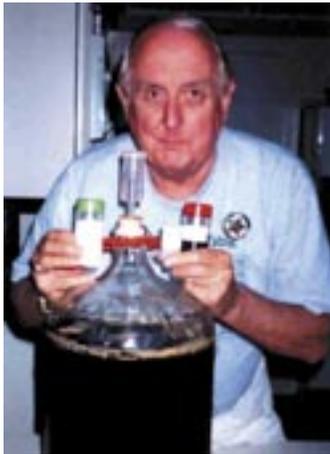
Drive-By Rangerings



Objects in E-mail are smaller than they appear!



Don't mess with the Bastards, they'll go all Matrix on your ass.



A.C. shows off his "secret ingredients" for his award winning English Pale Ale



Yes, Hell froze over.

Charlie is in the pages of the B.U.



Don't blame me, this is Steve's space to fill.



Brewers Assistance Program

Need help brewing?

Contact one of the following Foam Ranger members:

Bev Blackwood
713.432.1248 (H)
713.927.4832 (C)
Before 11:00 p.m.

Kuyler Doyle
713.523.8379 (H)
832.566.1197 (C)
Before 10:00 p.m.

Mike Heniff
281.489.3762 (H)
281.474.1537 (W)
Before 9:00 p.m.

Joe Lindsey
409.925.4664 (H)
409.763.2366 (W)
Joe Never Sleeps

Jimmy Paige
281.894.0307 (H)
832.576.6191 (C)
Before 10:00 p.m.

Ron Solis
281.324.7157 (H)
Before 9:30 p.m.

Jim Youngmeyer
713.667.0455 (H)
713.267.5108 (W)
Before 9:30 p.m.

Please respect their stated time preferences when calling!

DeFalco's
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Business Hours only

Dixie Cup (from Previous Page)

helping, show up at the planning meetings or just see me at any of the regular meetings.

Finally, WE NEED YOUR ENTRIES! Look for my article next month on how to enter homebrewing competitions to maximize your awards (and feedback of course). This will be the deciding event for the Gulf Coast Homebrew Club of the Year. Currently, the Foam Rangers hold the following trophies: Gulf Coast Homebrew Club of the Year, the Dixie Cup Trophy, the Crescent City C-Cup, and The Lunar Challenge Trophy. If we win the Dixie Cup we will once again win the Gulf Coast Homebrew Club of the Year. Supposedly, a rival homebrew club is planning to enter 200+ beers this year. We will need to do our best in order to defend our club's trophy. Start planning your brewing schedule now for the Dixie Cup (get those big beers and lagers going – save the more delicate ales for later!). Thanks for all of your support!

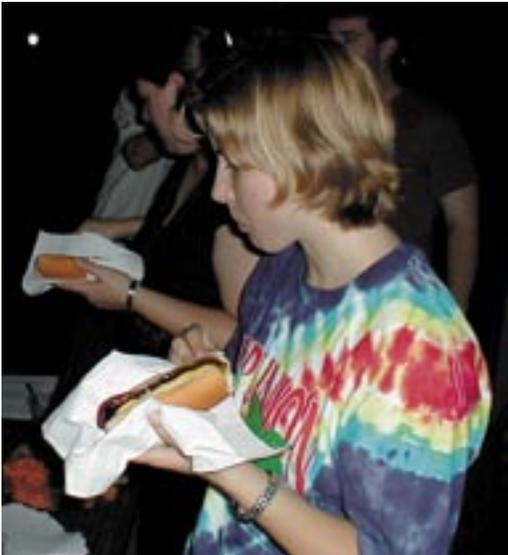
Foam Rangers in Houston



Foam Ranger meeting: al fresco



Sean decides to settle a style dispute "Like a man."



Foam Ranger photo tip #34: Be sure to catch people with their mouth full.



Excitement reigns!

Foam Ranger photo tips #25 & #17 Focus DOES matter. So does good judgment in subject matter!



"Blurred speech"



Scott and Sean trade hair care secrets.



So what are you doing after the meeting?

Wanna go see Mojo?



I don't know who he is, but he's no St. Arnold.



The Waz takes a spin on the keg-kart.



Meeting the AHA Freaks...



Party in Jimmy's room!



Jimmy, the shop-a-holic... Who knew?



Bev, Jimmy and Jim Layton give 'Piece' a chance



The helpless Austin Zealot silently pleads for release.

Foam Rangers in Chicago

Pilsners & Kölsch (from Page 3)

from the European lagers is the use of corn. Corn when used in properly will give a delicate malt sweetness and an increase in alcohol content without adding to the body. Rice has also been used in CAPs but it is generally very low in taste but does provide a crispness to the finish. Renner suggests that corn should be used between 20 to 30% of the grist.

The key for using corn is in the form of the adjunct – is a cereal mash needed or not. When corn is used in the flaked form (such as flaked maize), just add it to the mash. If the adjunct is in a more pure form (such as germ, meal, grits, or polenta), a separate cereal mash will be needed. To conduct a cereal mash, use 30% of crushed malt by weight with the corn adjunct and rest at 153 F for 20 minutes. Bring the cereal mash to boiling and add back to the main mash (Jeff Renner suggests a good brewing schedule in his recipe below).

For a hop schedule, select European varieties of hops such as Czech Saaz, Hallertauer Hershbrucker, German Spalt, or German Tettnanger. Cluster is the traditional style of hop used, but its aroma characteristics are inferior to the more noble varieties that are available. Also, Renner suggests that

this is a good style to use a first wort hopping schedule.

For fermentation, use a clean fermenting lager yeast. Some authors suggest using an American lager yeast such as Wyeast 2035 American Lager or White Labs WLP840 American Lager. Another very popular clean lager yeast is Wyeast 2206 Bavarian Lager or White Labs WLP830 German Lager. Other yeasts that have been suggested are Wyeast 2272 North American Lager and Wyeast 2042 Danish Lager yeasts. Renner has also been a big advocate for White Labs WLP833 German Bock yeast. Refer to the bock BOM article for general lager fermentation schedules.

For those die-hard ale brewers, there is another historical American style – Classic American Cream Ale. Use a similar recipe to the CAP but use a clean ale yeast such as Wyeast 1056 American Ale or White Labs WLP001 California Ale yeast.

“Jimbo’s Pre Pro” (by Jim Youngmeyer)

Volume: 10 gallons
OG: 1.056
IBU: 18

Malt (step mash - 30 minutes each at 122, 145 and 158 F)

12 pounds pilsner malt
6 pounds six row malt
4 pounds flaked maize

Hops

1 oz Tettnanger 4.9% 60 minutes
1 oz Czech Saaz 3.6% 30 minutes
1 oz Spalt 2.4% 10 minutes
1 oz Czech Saaz 3.6% 0 minutes

Yeast: White Labs WPL820 Oktoberfest/Marzen Lager

“Your Father’s Mustache” (courtesy of HBD Guru Jeff Renner, used with permission)

Volume: 5 finished beer gallons
OG: 1.051
IBU: upper 30’s

Malts/Adjuncts

7.25 lbs. six-row malt
2 lbs. coarse corn meal (or grits, polenta or coarsely ground rice, or combination of rice and corn)

Hops

First Wort Hops: 4-5 HBU Saaz or other noble hops
Bittering hops: (60 minutes) 5.3 HBU whole Cluster (4.8 HBU for pellets)
Flavor hops: (15 minutes) 1.5 HBU whole noble hops or Styrian Goldings (1.2 HBU for pellets)

Yeast: Any clean lager yeast (Heniff suggests Wyeast 2206 Bavarian Lager or White Labs WLP830 German Lager)

Water: low alkalinity, low sulfate water

Schedule for American Double Mash for cornmeal or rice (grits and polenta must be boiled longer):

Time 00: In a kitchen pot, mash in corn or rice and 10 ounces of malt with ~3 quarts of water (~4 for rice) to hit 153 F, rest in preheated oven 20 minutes.

Time 15: Mash in main mash 146 F

Time 20: Bring cereal mash to boil, stirring

Time 30: Cereal mash boiling, stir frequently

Time 65: Add cereal mash to main mash yield; adjust temperature as needed to 158 F

Time 95: Ramp to 170 F mashout, then sparge and lauter

As soon as kettle bottom is covered add first wort hops and maintain wort temperature at approximately 170 F during lautering. Collect enough wort to yield 5.25 gallons finished wort. Boil uncovered at least 60 minutes, longer to reduce DMS if necessary. Chill to 48 F, aerate or oxygenate well, pitch yeast from large starter.

Ferment at 48 F until fermentation nearly stops, about 10 to 14 days, rack to secondary and reduce temperature 4 F per day to 32 F. Lager six to seven weeks.



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This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

15 Years Ago...

In the Brewsletter:

Grand Wazoo Don Wilson once again refuses to write a column. Brad Kraus submits part one of the story of trip to the 1988 Homebrewers Alliance Conference in Kansas City. Ask Dr. Strangebrew explains British Ales to an inquisitive supplicant. A reprint of an article by Michael Jackson fills some of the pages. Award winning recipes from the Dixie Cup are provided for your brewing pleasure.

At the Club Meeting:

The meeting was held July 15th at the Red Lion Inn 7315 S. Main St. A 6 1/2 gallon "acid" carboy was the raffle prize. Spaten Club Weisse, Sailor Weizen and Spaten Hefe Weizen were served as BOTM. Some folks goofed with adding Woodruff to their non-Berliner weizens and found the result distasteful.

Other Events:

Beach Blanket Bingo Homebrew day was held at Pocket Park 3 on Galveston Beach July 17th. 8 or 9 Rangers showed up (late of course) to play Frisbee and , splash in the nasty gulf water and knock back a few homebrews (though there were some Miller Draft sightings). No bingo was actually played .

10 Years Ago...

In the Brewsletter:

Grand Wazoo Andy Thomas writes a reminiscence about the first half of his

reign. He address complaints about the declining quality of the Brewsletter, including inappropriate material by telling them to quit their whining and to contribute. Sean Lamb continues to build his reputation for mediocrity by writing his second "storyline" BOTM article about wheat beers, written from the perspective of bottle in cooler waiting to be consumed.

Most of the issue is taken up with reprints of a discussion thread from the Homebrew University BBS (that's a computer Bulletin Board System for you young 'uns) between sysop Andy Patrick, Alain Harvey, Steve Moore, Steve Roberts, Mashtronaut Defector Steve Daniel, Autumn Woods-Moore, and Scott Birdwell discussing the infamous "Read This You Dumb F**ks" "article", a letter from Alain Harvey written to the BU editor, and editor Sean Markham's written resignation over the whole affair.

At the Club Meeting:

Held at the house of Leo and Barbara Erhard. Over 60 Rangers attended, even in the heat. BOTM was Schell Weizen, Spaten Weisse, Paulaner Hefe-Weizen, Pschorr Brau Dunkel Weisse and Tucher Dunkle Hefe Weizen.

Other Events:

None noted

5 Years Ago...

In the Brewsletter:

Grand Wazoo Steve Capo writes something related to the actual workings of the Foam Rangers, surprising everyone. Beer categories for the 1998 Dixie Cup are published. It was actually in this Brewsletter that the "Brewer's Profile" of Wazoo Capo like those used for Playboy Centerfold models

was published (sorry about that from last month). Competition coordinator Dave Cato regales all Rangers to enter the Mashtronauts' Lunar Rendezbrew.

At the Club Meeting:

Held at the "Ice House" on the roof of the Village Brewery due to the graciousness of brewer Max Miyamoto. No minutes were written up, and my personal recollection is fuzzy, so other than the fact that it was hot and stuffy, BOTM offerings were wheat beers with North Coast Blue Star Wheat, Portland Brewing's Bavarian Wheat, Hart Brewing Co.'s Pyramid Hefe-Weizen, Sierra Nevada Wheat beer, Paulaner Hefe-Weizen and Thomasbrau, Schneider & Sohn Schneider Weisse, Weihenstephaner Hefe Weissebier and Brauerei Franz Josef Sailer Oberdorfer Weisse.

Other Events:

None noted .

Got some old Brewsletters? (REALLY OLD ones preferred) Send them to Sean to complete our archives!

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Homebrewing From the Heart

Out of the Wazoo (from Page 1)

a luncheon that started with an odd ceremony by the Bloatarian Brewing League, a Cincinnati-based club that demonstrates that we're not the only goofy club out there, and a toast by none other than AHA frontman Charlie Papazian. After lunch there was a keynote address from Michael Jackson. Master Jackson was highly entertaining with his ramblings regarding how the AHA and Charlie helped spearhead the microbrewery industry in the U.S. to the point that it is now the envy of many nations. Michael's talk was also punctuated with several random digressions that kept the talk interesting.

During days at the conference, there were at least two talks going on simultaneously that allowed for hearing many diverse topics that might be of interest. Thursday included sessions on judging and alternative fermentations. Ken Schramm has a newly available book on meads and gave a talk supporting this book. If you are at all interested in a book on meads, look for it. It's inexpensive and is very thorough.

The highlight of the day was "club night" in which the clubs in attendance set up booths with kegs of homebrew and their home-cooked fare. The really cool thing about this night was that Randy Mosher told Bev that he got the inspiration for this night (and many of the food related events) from the Dixie Cup. Cool! There was copious amounts of homebrew at the event and lots of strange Midwestern food. I had never consumed a fried saurkraut ball before! Many clubs got into the act with costumes and such also.

On Friday Jimmy, Andrew, and myself bypassed the talks on strange brewing techniques (apparently Larry Bell of Kalamazoo gave a talk on his beef pancreas beer) and hitched a ride with the "Alewives on Wheels" bus into downtown. Bev was nursing a headache from too much Scotch the night before. The three of us found Beer Candyland in an impressive store called Sam's Wine & Spirits. We

were there for a couple hours picking out our favorites. We all loaded up and paid a few bucks for delivery to the hotel. Conveniently, the Goose Island brewpub is right across the street and we went there and hung out with the brewer Will, had some great beer, and some chow. We got a tour of the facility and some free samples from Will. Friday night was the awards banquet sponsored by Rogue. We had some good beer there, but unfortunately none of the Foam Rangers that qualified for the competition took home any awards. Another award that was given out was called the "Pissoir d'Or" that went to the homebrew club that brought the most homebrew. The award was a gold-painted urinal that instead of a flush handle had a tap dispenser extending out. Quite a nice design, really, with a built-in drip tray! The award went to an Iowa club that brought 34 kegs. Impressive. The whole event had on the order of 225 kegs of homebrew.

Saturday brought more beginner (Charlie led a "Bootcamp for Brewers" session that I missed) and advanced beer topics. My favorite was a crazy ass experiment a guy did in which he made up a huge batch of wort and fermented it with 17 different Belgian yeast strains. Those in attendance tried them all and took notes. This was great for anyone who has brewed Belgians and been disappointed that the character was not what they expected. It was nice to reap the benefit of this guy's hard work.

Another great session was given by Brooklyn brewmaster Garrett Oliver on pairing beer and food. He also has a new book out that looks more heavy on the beer history than food. However, the guy is a very entertaining speaker. I talked to him later that night and he said he would be in Houston in October because he is doing a tour of all the Flying Saucer locales. We discussed that just maybe the timing would work out for a surprise visit to the Dixie Cup. Fred gave a very familiar presentation to last year's Dixie Cup pairing beer and chocolate. He looked really good in his maroon embroidered Foam

Rangers shirt we had given him the day before.

Saturday night was the big concluding celebration with a banquet called "Real Beer, Real Food." This was set up with all commercial beers and artisan foods of the region. The beer was fantastic. We found super-fresh Three Floyds Alpha King, Dogfish 90 minute IPA, and some badass casks from Goose Island including a bourbon barrel aged Imperial Stout and a 100 IBU IPA on steroids. We talked to pub brewer Will about these beers and they were trying to sell them for \$30 a six-pack. The food at the banquet was less exciting. Those Midwesterners need to branch out a bit. I hope I won't have to eat that much dried and processed meat in one sitting again.

Overall, the fez and I had a great time in Chicago. This is a really cool city that is serious about good beer. I was not able to check out the other pubs around town that people were raving about – one called the Map Room and a Belgian-style pub called the Hop Leaf that had Rodenbach Grand Cru on tap. Definitely worth checking out on another trip there.

So now we're all back and it's business as usual. The big news for the club is the announcement of the Austin pub crawl to take place on Saturday, August 23rd. The cost will be \$20 again that will include a T-shirt.

Coming up THIS WEEKEND is the Lunar Rendezbrew on Sunday, July 20th. We will need to have a keg of homebrew there to represent the club for the Lunar Challenge, so please bring kegs of brew fitting for a warm day to the July meeting for judging. The Lunar Rendezbrew is always a good time, so plan on supporting the local clubs by attending. Tickets will be available at DeFalco's.

The beers of the month will be pilsners and kölsch, so we should have some refreshing beers once again. Cheers!

Erratum:

This month we forgot to abuse Karel. The Brewsletter regrets the error.

Foam Ranger Competition Corner



By
Saint Arnold

Here beginneth
the first
reading.

From the First
Addition of
Hops, Chapter
45, Ounces 2:

Yea the
brewers did find

themselves in the land of infinite heat and humidity and lo their fermentation was plagued with fruity esters. The prophet Birdwellus brought forth the temperature controllers and placed them on sale. There was much rejoicing and the beer flowed freely throughout the land.

And in the due turning of the calendar. the heat did subside and the land was cooled. But the celebration lasted not and there was much wailing and gnashing of teeth as the brewers lost their ceremonial cup to the invading hordes from the lands of wind and pretentiousness. The Lord looked upon them in their agony and spake: "Didst thou not know this day cometh? Didst thou not know that thy beer would be judged?" And lo, the brewers realized they had drunk too deep of their own cups and left naught to be judged at the time of Dixie. Here endeth the first reading, praise be to God.

The second reading is from the book of Eckhardt, Chapter Ales, Verses 1.090 to 1.110:

They did send their beer forth into the wilderness that each would be judged according to its type. The Ale-ian plains were fertile and welcoming, and a great crop of winnings issued forth. Hewed they to the deadline for the contest, being set for the Friday after the day of Laboring, which by the reckoning of the priests was set for the 5th day of September.

Packed they carefully the precious fluids and sent them forth before the deadline. The day of the packing was numbered Twenty and Five of the month of August. Blessings and prayers followed the packages that their journey would be swift, cool and breakage free. Here endeth the second reading, praise be to God. Let us now go forth in the spirit of divine malt and sacred hops and spread the word of the holy fermentation to the world. Speak of the Cup of Dixie to thine brethren in far off lands that they may know of its power and the multitudes which come before it to judge and be judged. Recall the dates of submission and supplication, being the Third day of the holy month of October for the early, and the Tenth day for the late. Bring those learned in beer to the temple of Saint

Arnold for the judging, Bring them the holy judging Sabbath, that being the Twelfth day, and the Tuesday service, that being on the Fourteenth day. Prepare thy liver and thy palate for the holiest of holy days, the Dixie Cup celebration. Reserve thy pew promptly, for they may vanish. The holy celebration is set for the weekend of October 16 to October 18. Prepare thy brews to be judged, prepare many, prepare for the holy war that must be fought to preserve the holy Dixie Cup within the Shrine of DeFalco's. With the blessings of the Malt, the Hops and the Holy Fermentation, go forth. Amen.



c.r. goodman

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July Meeting:
July 18th

AT DeFALCO's

The Fez is Back!

I want to be somebody!
Sign me up to become a member of the Foam Rangers

Name _____
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E-mail Address _____ E-mail my Brewsletter
Amount Paid _____ New Renewal Change of Address

Membership Fees: (per year) \$20.00 Individual / \$30.00 Family

Paid between December 1 and December 31	\$18.00 / \$27.00 (Pay early and save!)
Paid between January 1 & March 31	\$20.00 / \$30.00
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Paid between October 1 & November 30	\$20.00 / \$30.00 (Includes the next year!)

Please make checks payable to: The Foam Rangers

Bring this form (and your payment) to the next club meeting, drop it off at DeFalco's or send it to:
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